

Plums & Prunes

Varieties with an asterisk(*) recommended for Western Washington.

"J" denotes Japanese – "E" European

SHIRO* (J). Fruit is round, of medium-size, yellow and clear. One of the best yellow plums available. Very productive.

SANTA ROSA (J). One of the largest, and most beautiful plums. The flesh is yellow with a delicious flavor. Excellent shipper.

FRIAR (J). Fruit large, skin black when fully mature. Flesh amber, firm, good quality. Tends to set heavy crop.

SIMKA (J). Fruit large, uniform, dark purplish-red skin. Flesh yellowish-white, sweet and very firm.

DAMSON* (E). Fruit small, oval, skin dark purple, flesh golden yellow. Excellent for home canning.

IMPROVED DUARTE (J). Fruit extra large, heart-shaped, top quality with a flesh that's blood red in color.

EMPRESS (E). Fruit large, similar to President but a better blue color. Yellow flesh of fine texture. Late-ripening.

PRESIDENT (E). A late ripening shipping plum. Fruit is large, skin is blue color. Yellow flesh of fine texture.

EARLY ITALIAN* (prune)(Richards strain). Has the good characteristics and fruiting qualities of Italian. 2 weeks earlier.

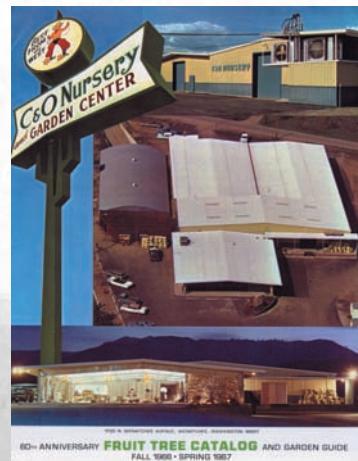
CASTLETON™ (prune)(Plant Patent Applied For). Productive, dual purpose prune of very good quality. Fruits are medium size that rarely split. One of the best eating prunes available. Tree is spreading and relatively small.

NY 9. Attractive, bright blue. Very good quality for both processed and fresh markets. Firm, with no split pits. Tree is upright, spreading, not precocious, but very productive. Available for TESTING upon pre-signing a non-distribution agreement.

STANLEY* (prune). Hardy type of the Italian. Large fruit. The Stanley's flesh is greenish-yellow, juicy, tender, firm and sweet.

ITALIAN*(prune)(PR-H-1). Fruit is medium to large, and has dark purple skin with greenish-yellow flesh which turns to dark wine color when cooked. Separates freely from the pit.

AUTUMN SWEET* (E)(Patent Applied For). Late maturing, very sweet, oval purple plum. Fully colored well before optimum maturity. Firm and larger than Italian. Soluble solids are typically over 20% brix. Excellent shelf life and dries well.



Never able to just "sit idly by", in 1967 the nursery moved into their state of the art office and warehouse on North Wenatchee Avenue.

C & O still calls this location "home".



POLEN SOURCE VARIETY	VARIETY POLLINATED									
	Shiro	Imp. Duarte	Simka	Santa Rosa	Friar	Damson	Early Italian	Castleton™	NY 9	Autumn Sweet
	Italian PRH 1	Stanley	Empress	President						
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Imp. Duarte										
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